VESSEL SANITATION INSPECTION REPORT CORRECTIVE ACTION REPORT

NAME OF VESSEL DATE OF INSPECTION VISION OF THE SEAS THURSDAY, AUGUST 9, 2001

PORT OF INSPECTION JUNEAU, ALASKA. SCORE 92

NO	REF NO	RESULTS AND RECOMMENDATIONS
1	20	SOFT SEALANT WAS NOTED ON THE BACK PLATE OF THE SLICER.
		CORRECTIVE ACTIONS
		As recommended by USPH Inspectors, we have purchased Devcon food approved
2	22	sealant, which has been applied. THERMOMETERS ON THE 3-COMPARTMENT SINKS WERE FOGGED OVER AND
-		NOT EASILY READABLE
		CORRECTIVE ACTIONS
		New thermometers have been ordered and will be installed.
3	22	CLEAN POTS AND PANS STORAGE WAS NOT ADEQUATE. RECOMMEND PROVIDING AN ADDITIONAL PORTABLE STORAGE RACK.
		PROVIDING AN ADDITIONAL PORTABLE STORAGE RACK.
		CORRECTIVE ACTIONS
		A new portable pot wash rack is presently being quoted on and will be ordered and
		added to the operation. Meanwhile work-study has been carried out to improve the
4	21	flow of cleaning pots.
		DOORS TO THE WAITER STANDS WERE IN POOR REPAIR.
		CORRECTIVE ACTIONS Refurbishment Specialist will be visiting on 26 th August to appraise the situation.
		Stainless Steel doors will be advised depending on aesthetics.
5	22	DATA PLATES WERE MISSING ON MOST OF THE DISHWASHERS.
		CORRECTIVE ACTIONS
		Whilst temporary data plates were installed these have now been professionally
6	20	manufactured and installed in prominent positions.
	20	SOFT SEALANT WAS NOTED ON THE BACK PLATE OF THE SLICER.
		CORRECTIVE ACTIONS
		As recommended by USPH Inspectors, we have purchased Devcon food approved sealant, which has been applied.
7	20	CUBED POTATOES AND SAUSAGE LINKS HELD HOT ON THE BUFFET LINE HAD
		INTERNAL TEMPERATURES OF 125 AND 120 °F. CHEESE SLICES AND CUT
		MELONS ON THE COLD TOP PLATTERS HAD INTERNAL TEMPERATURES OF 50-55 °F. ONE PLATTER OF CUT MELON PLACED ON THE LINE WAS IMMEDIATELY
		TESTED AND HAD AN INTERNAL TEMPERATURE OF 50 °F. THE MELONS WERE
		REMOVED FROM REFRIGERATION AND CUT IN THE GALLEY JUST PRIOR TO
		TRANSFER TO THE DISPLAY LINE.
		CORRECTIVE ACTIONS Considering the fact that we have implemented and are using Time Central
		Considering the fact that we have implemented and are using Time Control methods, more focus will be made on initial temperatures upon delivery to the
		buffet line.

8	20	THERE WAS NO BLAST CHILLER INSTALLED IN THIS GALLEY TO QUICK CHILL THE MANY COLD BUFFET ITEMS WHICH WERE PREPARED JUST PRIOR TO SERVICE.
		CORRECTIVE ACTIONS
		Whilst space had to be considered a chill blaster has been ordered and will be installed in the near future.
9	19	RAW PEARS, APPLES, GRAPES, AND NECTARINES WERE DISPLAYED ON A TABLE FOR PASSENGER SELF-SERVICE WITH NO SNEEZE SHIELD.
		CORRECTIVE ACTIONS Sneeze guard has been added and training given to service personnel.
10	22	THE POT WASH MACHINE WAS NOT EQUIPPED WITH A MANUFACTURERS DATA PLATE LISTING THE OPERATING INFORMATION RANGES FOR TEMPERATURES AND PRESSURE.
		CORRECTIVE ACTIONS Whilst temporary data plates were installed these have now been professionally manufactured and installed in prominent positions.
11	36	THE ARTIFICIAL LIGHT LEVEL AT THE FORWARD CLEAN STORAGE RACK WAS LESS THAN 20 FOOT CANDLES (220 LUX).
		CORRECTIVE ACTIONS Additional lighting has been added to the bulkhead ceiling.
12	30	AN ELECTRIC HAND DRYER WAS USED IN THIS SPACE INSTEAD OF SINGLE-USE TOWELS.
		CORRECTIVE ACTIONS Single use towel dispenser have been installed in all washrooms
13	41	THE CHILDHOOD INFECTIOUS ILLNESS POLICY DOES NOT STATE THAT CHILDREN WITH INFECTIOUS ILLNESSES WILL BE EXCLUDED FROM THE CENTER UNLESS GRANTED PERMISSION BY THE VESSEL'S MEDICAL STAFF.
		CORRECTIVE ACTIONS This has been changed to eliminate the responsibility of the Youth Act. Manager and to include the authorization from the medical staff/Doctor.
14	41	THE CHILDRENS TOILET HAD AN ADULT SIZED TOILET SEAT.
		CORRECTIVE ACTIONS Children's Toilet seat has been purchased and installed
15	02	THE STANDARDIZED GASTROINTESTINAL ILLNESS LOG DID NOT CONTAIN INFORMATION ON PASSENGERS AND CREWMEMBERS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATIONS BUT DID NOT MEET THE DEFINITION OF A REPORTABLE GASTROINTESTINAL ILLNESS CASE.
		CORRECTIVE ACTIONS Medical Records are now completed accordingly for any passengers or crewmembers who are dispensed Anti-diarrhea Medications.

16	10	THE POOL AND SPA FECAL ACCIDENT RESPONSE PROTOCOL DOES NOT INCLUDE A STEP FOR CIRCULATING THE HIGH CHLORINE DISINFECTING WATER THROUGH THE ENTIRE PIPE AND FILTRATION SYSTEM IN RECIRCULATION MODE. CORRECTIVE ACTIONS The pool and spa fecal accident response protocol is being revised to include such
		step.
17	08	THE THREE INTERNATIONAL SHORE CONNECTIONS TO THE SHIPS FIRE MAIN SYSTEM WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS.
		CORRECTIVE ACTIONS
		Superintendent was informed and we are looking to purchase backflow preventers.
18	03	A MANUAL TEST OF THE FREE CHLORINE RESIDUAL DURING POTABLE WATER FILLING OF FRESH WATER SERVICE TANK 5 PORT AT 11:30 AM REGISTERED 1.60 PPM, WHILE THE CHLORINE ANALYZER DISPLAYED 2.10 PPM. THE PUMP WAS ADJUSTED AND THE MANUAL TEST VALUE REACHED 2 PPM DURING THE INSPECTION.
		CORRECTIVE ACTIONS
		Superintendent was informed and we will modify water flow to the sensor.
19	40	THERE WAS NO COPY OF THE CERTIFICATION OF THE PEST APPLICATOR IN THE RECORD BOOK.
		CORRECTIVE ACTIONS We will receive this from the Ecolab representative in Vancouver August 19 th